Baked Beets with Horseradish Sauce

Makes: 8 servings

Ingredients

Beets

- 6 cups diced beets (3 bunches)
- 2 tablespoons water
- 2 tablespoons sugar
- 2 tablespoons butter
- 1 teaspoon salt

Horseradish Sauce

- ½ cup thick cream
- ½ teaspoon salt
- 1 teaspoon sugar
- 3 or 4 tablespoons fresh grated horseradish

Directions

1. Preheat oven to 350°F.
2. Wash, pare, and dice the beets.
3. Place the beets in a casserole dish, add the water, sugar, butter, and salt. Cover and put the casserole in the oven for one hour. Stir the beets occasionally while cooking. Remove from the oven, cool, and refrigerate to chill.
4. Beat the cream about 2 minutes. Add the salt and sugar. Beat in the horseradish.
5. Pour the horseradish sauce over the cold cooked beets.

Recipe from: *Food for Children*, 1931, and *Aunt Sammy's Radio Recipes*, 1927, adapted by the USDA Food and Nutrition Administration.

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